

FACULTY LECTURER AND MANAGER
MARY CATHERINE FREEMAN FOOD LABORATORIES AND DEMONSTRATION ROOM
School of Dietetics and Human Nutrition; Macdonald Campus of McGill University

McGill University's School of Dietetics and Human Nutrition seeks a Manager of the School's nutrition and food laboratories. The successful candidate will be hired at the level of Faculty Lecturer (a ranked, non-tenure track academic position).

The successful candidate will be responsible for:

- Teaching 2 undergraduate level courses in food service management and quantity food production.
- Managing the School's nutrition and food laboratories, including maintaining rules and regulations within the laboratory, food safety training and certification for students, liaising with vendors, collaborating with other instructors and overseeing food supplies for other laboratory activities.
- Managing the daily operations of the laboratories for special events as well as carrying out and teaching nutrient analysis on appropriate software.
- Developing a business plan to promote use/rental of the laboratory facilities by industry and community groups. Planning and calculating rental and supervision costs, for outside user events.
- Supervising and providing guidance to undergraduate and graduate dietetics students completing professional practice (Stage) rotations in foodservice management and/or community nutrition, based in the Foods Laboratories. Participating in identifying new Stage placement opportunities, and liaising with potential stage placement sponsors for foodservice management rotations.

Required Qualifications:

- Registered dietitian. Membership in, or eligible for membership in, L'Ordre professionnel des diététistes du Québec. Membership in Dietitians of Canada.
- Minimum Master's Degree in Nutrition, or related areas in education or management.
- At least two years of professional work experience, including demonstrated experience in foodservice management with supervision of employees. Advanced teaching experience in a dietetics or nutrition program.
- Self-motivated and results-driven; able to work independently and in a team to interact effectively with students, staff and external partners.
- Excellent communication skills in English (written and verbal); ability to converse in French with ease.
- A strong interest in, and knowledge of foods and food trends, including those of different cultures. Familiarity with cooking techniques, including those for quantity food production.
- Salary commensurate with experience, and competitive employee benefits available.

McGill University is committed to diversity and equity in employment. It welcomes applications from: women, aboriginal persons, persons with disabilities, ethnic minorities, persons of minority sexual orientation or gender identity, visible minorities, and others who may contribute to diversification. All qualified applicants are encouraged to apply; however, in accordance with Canadian immigration requirements, Canadians and permanent residents will be given priority.

Tentative start date: August 3, 2015. Please submit your cover letter, curriculum vitae, and names of three referees by June 10, 2015 to the following email address: christine.gurekian@mcgill.ca

